

1942



# THE MACDONALD

CANADIAN  
NATIONAL  
RAILWAYS

EDMONTON  
CANADA



# SPECIAL DINNER

Served in Dining Room Only from 6 to 8.30 p.m.

**THE MAIN COURSE IS THE PRICE OF THE MENU**

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### Choice

✓ Avocado Pear and Grapefruit Supreme      Assorted Canapées  
Grape Juice Glacé

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### Choice

Cream of Fresh Peas, Puffed Rice      Consommé, Cultivateur  
✓ Jellied Broth

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### Choice

Filets of Sole en Bordure, Bonne Femme.....	1.00
Broiled Salmon Steak, Lemon Butter.....	1.10
Fried Veal Cutlet with Egg .....	1.10
Broiled Lamb's Kidney on Toast with Bacon and Mushrooms.....	1.20
Grilled Pork Tenderloin with Fried Apple Rings.....	1.25
Spring Chicken en Casserole.....	1.30
✓ Filet Mignon, Primeur.....	1.65

Roast Spring Lamb, Mint Sauce..... 1.25

Roast Prime Ribs of Beef au Jus..... 1.40

### COLD SELECTIONS

Cold Boned Capon and Ham, Chef's Salad.....	1.20
Home Made Head Cheese, Potato Salad .....	1.10
Fresh Lobster in Shell, Mayonnaise.....	1.40

✓ Corn on Cob      or      Wax Beans au Beurre  
Potatoes New Boiled, Mashed or French Fried

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### Choice

Orange Layer Cake	Deep Blueberry Pie	✓ Parfait aux Caramel
Strawberry Melba	Fruit in Season	
Cheese and Crackers		

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Tea

Coffee

✓ Milk

Please Do Not Request Substitutes On This Menu

# DINNER A LA CARTE

(☆) Denotes Ready Dishes

August 19, 1942

**Hors d'Oeuvres**—Assorted, 1.00 Buffet Russe, 1.00 Tomato, Grape or Pineapple Juice, 25  
 Imp. French Sardines, 65 Terrine of Foie Gras, 2.75 Sauerkraut Juice Cocktail, 20 Antipasto, 45  
 Romanoff Caviar, 4.00 Canapé, 2.00 Filet of Anchovies, 75 Crabmeat or Shrimp Supreme, 75  
 Fruit Supreme, 45 Half Grapefruit, 30 Domestic Caviar 2.00 Canapé, 1.25 Celery en Branche, 30  
 Lobster Supreme, 75 Holland Style Herring, 65 Stuffed Celery, 50 Olives, 30 Stuffed Olives, 35

**Soup**—☆Cream of Fresh Peas, Puffed Rice, 25 ☆Consommé, Cultivateur, 25  
 ☆Jellied Broth, 25 Onion au Gratin, 40 Canadian Pea Soup, 25 Purée Mongol, 30  
 Green Turtle, 50 Mock Turtle, 35 Purée of Yellow Peas, 25 Petit Marmite, 40  
 Cream of Tomatoes, 35

**Fish**—☆Broiled Spring Salmon Steak, Lemon Butter, 85 Whitefish Sauté, Meunière, 85  
 Filets of Sole en Bordure, Bonne Femme, 85 Baked Lobster, Thermidor, 1.40  
 Filets of Sole, Marguery, 90 Scotch Kippers, 75 Winnipeg Goldeye, 90  
 Boiled B.C. Salmon, Sauce Hollandaise, 85 Fried Filets of Sole, Tartare Sauce, 80  
 Broiled Whitefish, Mirabeau, 75 Steamed Finnan Haddie in Cream, 85 Lobster Newburg, 1.35

**Entrees**—Broiled Lamb's Kidney and Bacon on Toast, Fresh Mushrooms, 90  
 Fried Veal Cutlet with Egg, 85 Grilled Pork Tenderloin, Fried Apple Rings, 90  
 Broiled Spring Chicken and Bacon, 1.25 Braised Sweetbreads, Bouquetière, 1.00  
 Filet Mignon, Primeur, 1.85  
 Spaghetti or Macaroni, 75 Minute Steak Sauté, 1.25 Chicken or Lobster Patties, 1.00  
 Broiled Sweetbreads and Bacon, Maitre d' Hotel, 1.00 Breast of Chicken, Eugenie or Virginia, 1.25

**From the Grill**—Half Spring Chicken, 1.10 Planked Sirloin Steak, 1.85; for two, 3.50  
 Mixed Grill, 80 Lamb's Kidney with Bacon on Toast, 75 Calf's Liver and Bacon, 85  
 Sirloin Steak, 1.50 Tenderloin Steak, 1.50 Filet Mignon, 1.45 Pork Chop (1), 75  
 Beefsteak, Tartare (raw), 1.65

**Roast**—Prime Ribs of Beef, 95; extra cut, 1.15 ☆Lamb, Mint Sauce, 90

## Cold Meats—

Virginia Ham, 1.00 Sliced Chicken, 1.00 Galantine of Capon, 85 Roast Beef, 75 Ox Tongue, 75  
 Ham, 75 Corned Beef, 65 Lamb, 65 Headcheese, 55 Assorted Cold Meat with Chicken, 1.00  
 Cold Spring Salmon, Mayonnaise, 70 With Potato or Cole Slaw Salad, 10c. additional

**Vegetables**—New Peas, 35 New Green Beans, 35  
 French String Beans, 30 French Peas, 30 Baked Tomatoes, 35 Stewed Corn, 20  
 Peas, 25 Spinach, 30 Cauliflower, 30 Asparagus Tips, 40 Beets, 20  
 Boiled Onions in Cream, 30 Carrots, 20 French Fried Onions, 35 Wax Beans, 20 String Beans, 20

**Potatoes**—Hashed in Cream, 30 Hashed Brown, 25 au Gratin, 30 Sauté, 25 Minute, 25  
 Cottage Fried, 30 French Fried, 25 Lyonnaise, 20 Croquette, 30 Boiled, 15 Mashed, 15  
 Baked, 25 American Fried, 25 Persilé, 20 Sweet Potatoes, any Style, 35

**Salads**—Chicken, 90 Lobster, 85 Vegetable, 50 Combination, 65 Potato, 25 Lettuce, 50  
 Crab, 85 Lettuce and Tomatoes, 65 Waldorf, 60 Tomatoes, 40 Fruit, 65 Cucumber, 45

**Dressing and Sauces**—Béarnaise, Hollandaise, Bordelaise, Roquefort, 1000 Island or  
 Russian, 25 Tomato, Mayonnaise or Tartare, 15

**Dessert**—☆Orange Layer Cake, 30 Deep Loganberry Pie, 25 Parfait aux Caramel, 35  
 Apple Pie, 20 French Pastry, 25 Fruit or Plain Cake, 30 Petits Fours, 35  
 Water Ice, 25

Ice Cream, any Flavor, 25

**Fruits**—Stewed Plums, 35 Rhubarb, 30 Apricots, 35  
 Fresh Strawberries or Raspberries and Cream, 40  
 Sliced Peaches and Cream, 40 Sliced Pineapple, 25 Preserved Raspberries, 30  
 Stewed Prunes, 25 Preserved Strawberries, 30 Banana, 15 Orange, 15

**Cheese**—Oka or Trappist, 30 Canadian, 25 Cottage, 25 Roquefort Style, 35  
 Chateau, 30 Kraft, 30 Camembert, 30

**Beverages**—Kaftee Hag or Sanka, 15 Chocolate or Cocoa, 25 Iced Coffee, 20  
 Coffee 15 Ovaltine or Postum, 25 Indian Tea, 25 Bottle of Milk, 15  
 Tea for One, 25; for Two, 40 half-and-half, 25 Green Tea, 25  
 Malted Milk or Bovril, 25 Cream per Glass, 30 Buttermilk, 10 Vitone, 25

NO EXTRA CHARGE FOR A LA CARTE MEALS SERVED IN ROOMS

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The first thing I do is to take a good look at the book. I look at the title page, the author's name, the date of publication, and any other information that might be on the cover or spine. This helps me to get a sense of the book's history and its place in the literary canon.  
Once I have a general idea of what the book is about, I start reading it. I read it slowly and carefully, taking time to absorb the language and the style. I pay attention to the plot, the characters, and the themes.  
As I read, I keep a notebook nearby to write down any thoughts or questions that come to mind. I might write down a particularly interesting quote or a passage that I found confusing. I might also write down any notes or annotations that I find helpful.  
After I have finished reading the book, I go back and reread it. This helps me to gain a deeper understanding of the text and to see things that I might have missed the first time around.  
Finally, I write a review of the book. In my review, I discuss the book's strengths and weaknesses, its historical context, and its overall impact. I might also include some personal reflections or opinions about the book.

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I hope this helps you to understand how I approach reading books. If you have any questions or comments, please feel free to ask. I'm happy to help in any way I can.